

## Inferno Hot Pepper Sauce

**Article No. 1056 (340 mL/11.5 fl. oz.)**

In recent years, salsa has eclipsed ketchup as the number-one selling condiment (by dollar volume) in North America...and hot sauces are available on supermarket shelves in a wider variety than ever before.

Thick with tomatoes, red chiles and jalapeños, this sauce delivers a stout kick with a touch of sweetness. Pour it on tacos, enchiladas, jambalaya, rice and bean dishes, eggs and appetizers.

- **All-natural/fat-free:** no preservatives
- **Exclusive:** created specially by Watkins and available nowhere else.
- **Unique flavors:** more than just heat — a blend of hot, sweet, and tangy flavors
- **Heat Level:** medium
- **Uses:** tacos, enchiladas and other Mexican food; meats and seafood; beans and rice; jambalaya and other Cajun dishes; eggs; appetizers and dips.

### *Easy Appetizer*

Pour Inferno Sauce over cream cheese and serve with your favorite crackers. Cooked baby shrimp or canned crab can be placed atop cream cheese before or after topping.



### *Chiles Rellenos Cups*

#### **Watkins Cooking Spray**

24 wonton skins

1 cup/250 mL reduced-fat cheddar cheese

1/3 cup/80 mL reduced-fat ricotta cheese

1/4 cup/60 mL canned green chiles, drained

2 tbsp/30 mL **Watkins Inferno Hot Pepper Sauce**, more if desired

1 tsp/5 mL **Watkins Minced Green Onion**

1/4 tsp/1.2 mL **Watkins Cumin**

48 ripe olive slices

Pimento slices for garnish, if desired

Spray two miniature muffin tins with cooking spray. With a 3-inch/8-cm cookie cutter, cut wonton skins into circles. Place one circle in each muffin cup; mold it to the cup. Spray lightly with additional cooking spray. Bake at 350°F/180°C for 7 to 8 minutes or until golden brown. Remove from tins and place on cookie sheet(s).

Combine cheeses, chiles, Inferno Sauce, Minced Green Onion, and Cumin in medium bowl; mix well. Fill each cup with 2 tsp/10 mL of the cheese filling. Top with two olive slices. Bake for 10 minutes or until bubbly. Top with pimento. Serve warm.